



## Geographical Indication Product Database - Step 1-

### **Fjellmandel fra Oppdal**

**SOURCE :**

**Author :**

**Institution : SIFO**

**Date : Sept. 2006**

#### **DESCRIPTION :**

1. **NAME OF PRODUCT :** *Fjellmandel fra Oppdal - Mountainmandel from Oppdal*<sup>1</sup>
2. **COUNTRY AND REGION IN THE COUNTRY:** Norway – grown in a delimited area in Oppdal municipality.
3. **TYPE OF PRODUCT : (including the possible substitutes and imitations of the product)**  
Fjellmandel fra Oppdal is potatoes from the variety Mandel.
4. **DESCRIPTION OF THE PRODUCT AND ITS AREA (including its specific characteristics, conditions of production, main differences with the substitutes) :**  
  
Mandel potatoes are mid-season table-stock potatoes with superior quality under the right growing conditions. The tubers are elongated, slightly flattened, knobby, smooth-skinned with shallow eyes. The potatoes are white-skinned and golden-fleshed, sometimes with traces of blue on the skin and flesh. “Fjellmandel fra Oppdal” must have solid matter content of 22-26%.  
  
Fjellmandel fra Oppdal must be cultivated in Oppdal municipality at altitudes over 400 meters above sea level.
5. **LINK WITH THE GEOGRAPHICAL AREA (tradition, know how, reputation, soil, climate, etc.):**  
  
The potato variety Mandel is a traditional country variety of unknown origin. It was first brought to Oppdal during the period 1858-1878 by the district doctor Hans Michael Arentz, who was also a keen farmer. Since that time the fingerling has been foremost variety of table potato cultivated in Oppdal. It was not until the 1980s that it became common to grow the fingerling commercially.  
  
Mandel potatoes grown in mountainous areas have high levels of solid matter. Their superior quality can be attributed to growing conditions. Mandel potatoes are susceptible to diseases like wart disease, dry-rot and potato virus y. The organisms that cause these diseases do not thrive as well in air and soil temperatures found at higher altitudes, as in Oppdal, compared to warmer air and soil temperatures at lower altitudes. Cultivation at higher altitudes is thus a prerequisite for quality annual yields. Another factor that impacts on the solid matter content and table quality of the potato is the controlled supply of nitrogen, which should be moderate. The mineralization of nitrogen is lower at higher altitudes than at lower altitudes, which contributes to the high level of solid matter in the potatoes.  
  
Cultivation in mountainous areas, including Oppdal, has been decisive in the continued survival of the variety in Norway.
6. **PRODUCTION SYSTEM / SUPPLY CHAIN (some data about the number of producers, processors, market structure..) :**  
“Fjellmandel fra Oppdal” must be cultivated in light, warm sandy soil in soil classification 2-6 from

<sup>1</sup> This information concerning Fjellmandel fra Oppdal is mainly in accordance to the Regulation for the Protection of the Product Designation “Fjellmandel fra Oppdal” as a Protected Geographical Indication. (<http://www.lovdata.no/for/sf/ld/xd-20060526-0554.html>) and (<http://www.eftasurv.int/fieldsofwork/fieldgoods/tbt/dtr/dtrlists/dtrlist2005/059001n/draftregulationonfjellmandel fra oppdal.doc>).



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medium sand to loamy sand. The organic matter content of the soil should not exceed class 4 (not more than 20.5% organic matter). As a minimum a three-year crop rotation sequence should be followed.

Only state inspected seed potatoes are to be used. Mini tubers obtained from an approved seed company for farm regeneration may also be used. Seed potatoes must be light sprouted before planting.

The potatoes must be planted in loose, warm, suitably dry and well-cultivated soil. To ensure adequate aeration the soil should not be too finely structured. Normal planting season is from mid-May to mid-June.

The potatoes require weak to moderate nitrogen fertilisation. Soil samples determine optimal levels of mineral (potassium, phosphorous, calcium, and magnesium) fertilisation. Preventative dry-rot treatment is obligatory and should be applied when the potato tops are 20-30 cm, earlier if dry-rot is registered. Later treatments should be carried out if needed depending on weather and temperature conditions.

Normally the potato tops are killed mechanically or chemically approximately two weeks before harvest. If necessary the potatoes may be harvested while the potato tops are still green.

After harvest the potatoes should be cured for 2-3 weeks at 10-12 °C at a minimum of 90% relative humidity. Potatoes must be stored for the winter at 4-5 °C, maintaining high levels of humidity (97-98% relative humidity) without condensation forming on the tubers. Before sorting the temperature of the potatoes should be raised to 8 °C.

Fjellmandel fra Oppdal can be sold sorted by size or not sorted by size.

There are 27 producers producing Fjellmandel fra Oppdal

#### **7. MARKET AND REPUTATION (size, price premium, attractiveness, growth) :**

About 100-200 tons

#### **8. APPLICANT / HOLDER (IF ANY):**

FJELLMANDEL OPPDAL BA

#### **RELEVANCE : Why is this case important for research in general and for SINER-GI in particular ?**

PGI accepted in May 2006.

#### **CATEGORY :**

**.Origin Product**

**x GI product**

**x Recognized GI**